

St. Charles STEEL *Kitchen Cabinets*



★ *The Ordered Home begins with a Planned Kitchen*

ST. CHARLES MANUFACTURING CO., ST. CHARLES, ILLINOIS

The Lady



of the house talks KITCHEN with

OWNER: I used to smile at such statements as "make kitchen work a pleasure"; but why shouldn't a woman enjoy working in her kitchen just as men enjoy working in an office or shop?

ARCHITECT: She can! If her kitchen is properly planned and equipped for efficient handling of the work. When building a new home, we can lay out the kitchen so that its size, shape and location will be just right. In a home already built, we have to take these elements about as we find them. However, with proper arrangement and selection of kitchen cabinets and other units, any kitchen can be made more efficient and attractive.

OWNER: How large should the kitchen be? Some kitchens seem so large, and others are almost too small to turn around in. Is there any rule about that?

ARCHITECT: The size of the kitchen should depend upon the size of the house, the size of the family, and the extent of entertaining. The more compact it is, the more steps it will save and the less work and time it will take to prepare meals.

OWNER: What are the work centers I've heard so much about?

ARCHITECT: Home Economics authorities divide kitchen work into three general types—storing and preparing foods, cooking and serving foods, and cleaning up. The refrigerator is the center of food storage and preparation. It should preferably be near the entrance to the kitchen. Near it are the cabinets which hold packaged foods and staples. The serving is done near the range and the cabinets nearby will hold utensils and dishes. The sink, which is also used during food preparation and is the center

of the cleaning activity, is usually between the other two centers.

OWNER: You also mentioned the importance of equipment. Aren't the items of equipment pretty much the same in any kitchen?

ARCHITECT: Indeed they are not—if we are thinking of having the kitchen up to date. Steel kitchen cabinets, for instance, are much more desirable than cabinets of other material. If all elements are considered, including counters, hardware, and finish, the cost of steel equipment is not high. Steel cabinets are not affected by changes in weather—they do not stick, warp or bind. Year in and year out they operate smoothly and quietly. The closing of a door or drawer in a well made steel cabinet is less noticeable than in non-metal equipment.

OWNER: I can also see that steel kitchen cabinets would harmonize well with the streamlined range and refrigerator as they are made today.

ARCHITECT: And don't overlook the sanitary feature. It stands to reason that kitchen cabinets of steel with baked enamel finish can be cleaned and kept clean with least effort. The joints are electrically welded and simply cannot open up from shrinkage or warping. Rodents cannot eat their way through. The first impression one gets of a steel equipped kitchen is its spick and span cleanliness. And it takes very little work to keep it that way.

OWNER: How about the work surfaces? One thing I have never liked about my old kitchen is the lack of space to work on.

ARCHITECT: You can have lots of counter surface in a kitchen

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ADVANTAGES OF STEEL

- 1 **Always trim and true**—Steel is not affected by hot or cold weather, dryness or dampness. Drawers will not warp, buckle or bind. Shelves will not sag. Doors will not stick.
- 2 **Strong**—To the basic strength of steel, St. Charles construction gives added strength and rigidity. No joints to pull apart.
- 3 **Quiet**—Scientific sound deadening, rubber bumpers and smoothly operating

drawer slides, make St. Charles cabinets remarkably quiet.

- 4 **Heat Resistant**—Steel is less liable to injury by nearness to stove or by hot utensils.
- 5 **Space Saving**—Welded construction eliminates projections and bulky joints and panels, allowing maximum cubic content for storage.
- 6 **Odor-proof**—Pores of steel will not absorb or retain odors. Any foreign

substance may be quickly removed.

- 7 **Adaptable**—Permits many convenience items and accessories not suited to other materials.
- 8 **Streamlined Styling**—Flush doors and drawers, and vertical lines give modern classic effect.
- 9 **Baked Enamel Finish**—Durable, lustrous, synthetic enamel is baked on. Will not chip, crack or craze.
- 10 **Sanitary**—Smooth surfaces are dirt and dust resistant—easy to clean.



St. Charles

**STEEL KITCHEN CABINETS
ARE MADE IN TWO COMPLETE
LINES TO SUIT MODEST HOME
OR FINEST MANSION**

her Architect

nowadays, and the choice of several popular materials. Linoleum, porcelain enamel, and stainless steel sink and counter tops are all good, with maple and marble counter tops having a definite use in certain parts of the kitchen. Choice of material depends on personal preference and how much you want to invest.

Here's a booklet which tells all about the complete line of St. Charles Steel Kitchen Cabinets and the many accessories that help so much in making an efficient, smooth-running kitchen, and gives full information on sink and counter tops. Let's look through it and see what is available and what would be best adapted to your own kitchen.

THE MASTER LINE

Used in many costly dwellings, yet within reach of the average home builder. Made of high quality furniture steel with original styling, exposed stiles on each side of cabinet, with concealed top and bottom rails, emphasizing vertical lines. Solid extruded brass handles, chrome plated, are distinctive for their trim appearance and pleasing smoothness. An added feature — adjustable shelves on $1\frac{1}{2}$ " centers.

THE LEADER LINE

Made of high grade furniture steel by the same craftsmen who fabricate Master Line cabinets. Priced surprisingly low to meet the budget of the small home owner. Full-faced doors, with stiles and rails concealed. Shelves are electrically welded in place. Hardware is pressed steel with brushed cadmium or polished chrome finish.



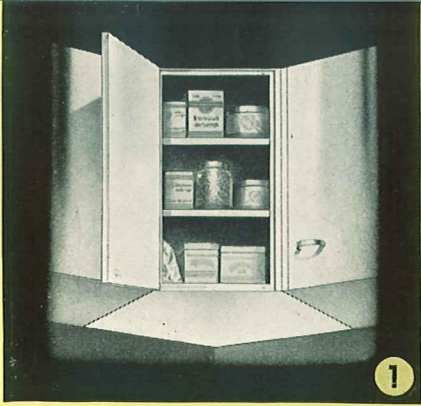
Master Line kitchen. Linoleum top with double compartment porcelain enameled bowl



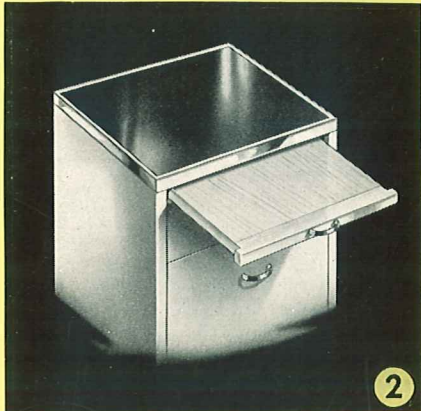
CONVENIENCES THAT "MAKE" THE KITCHEN

- 1 CORNER WALL CABINET**—Makes available the corner space otherwise unused in U and L shaped kitchens.
- 2 PULL OUT CUTTING BOARD**—Quickly available—but out of the way when not needed. For 18" and 21" cabinets.
- 3 SLIDING FLOUR BIN**—Holds twelve pounds. Sifter at convenient height. Pulls out for use or for refilling.
- SLIDING SUGAR BIN**—Similar to flour bin, with dispenser instead of sifter.
- *4 SLIDING TABLE SHELF**—Pulls out to 18" at table height. Linoleum covered, with stainless steel edging. Mounted on strong slides. In 36" width only.
- 5 PASTRY BOARD**—Fits into shallow drawer on supports resting on sides of drawer. Or may be inserted in slides behind door of cupboard cabinet. Removable for use.
- 6 WALL SHELF**—A sturdy metal shelf. Length 14"; width 4". A utility shelf up to 36" long is available for use between wall cabinets.
- 7 CORNER SHELVES**—Clear glass, quarter circular in shape on 10" radius. Mounted independently on stainless steel supports.
- 8 GRINDER ATTACHMENT**—Clamps to edge of cabinet top and provides sturdy extension edge for attaching meat grinder.
- 9 STEP SHELVES**—Makes small articles visible and helps keep order.
- 10 CUP RACK**—Holds cups securely. Makes use of underside of shelf, leaving shelf space below free.

**In Master Line only.*



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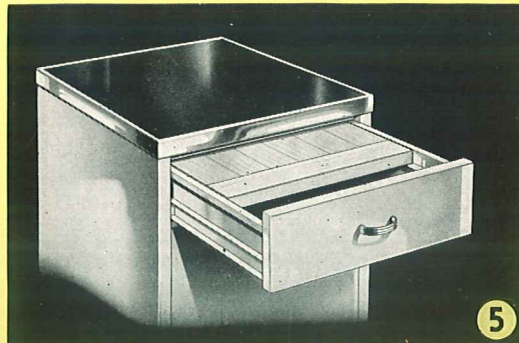
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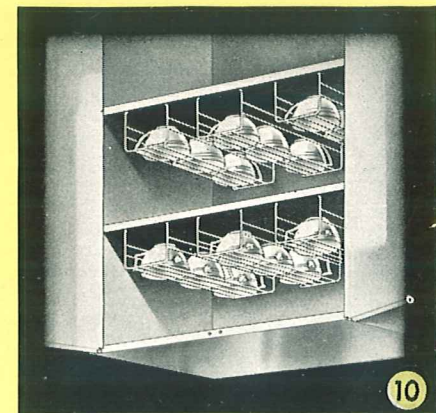
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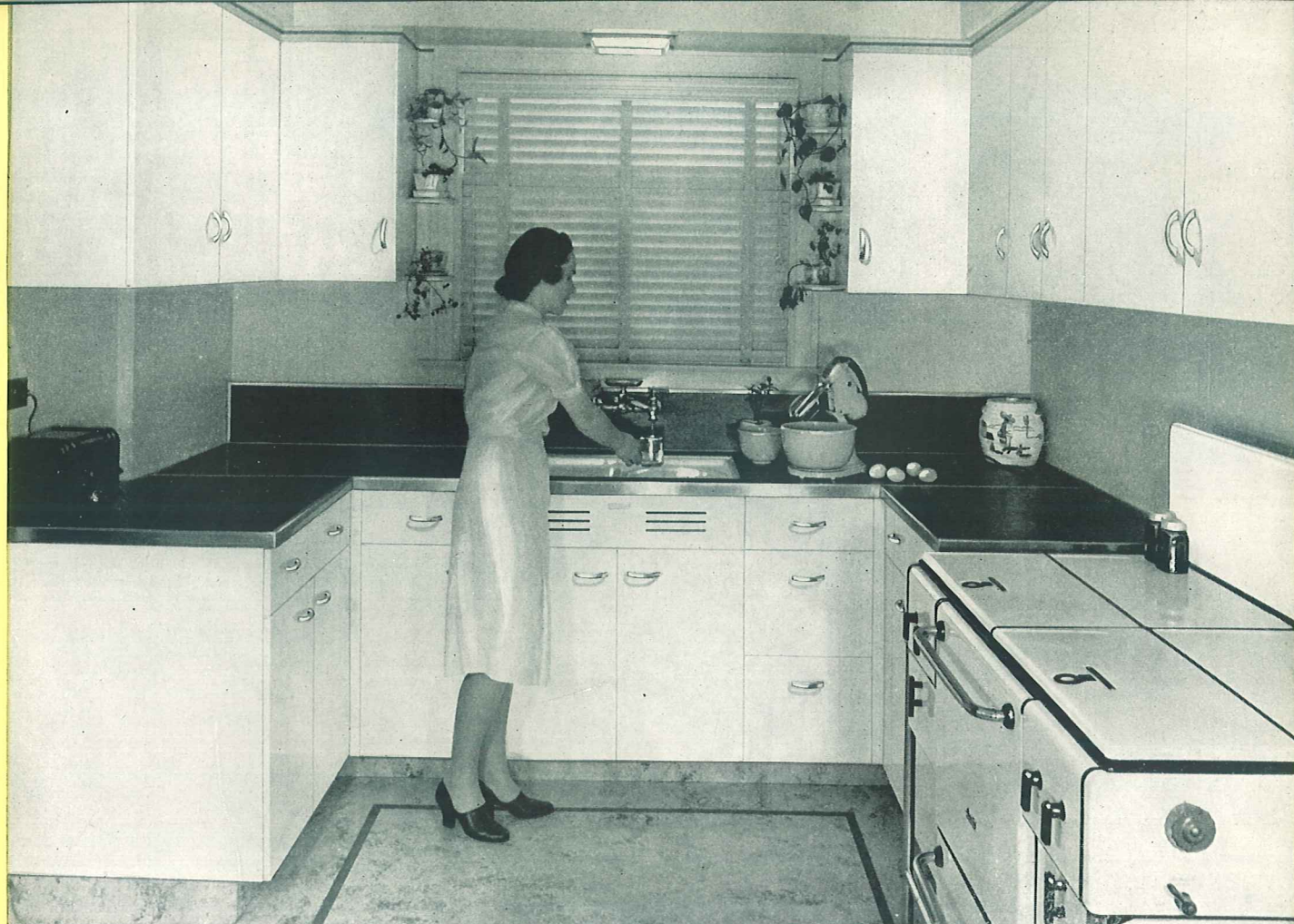


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St. Charles BAKED ENAMEL finish will withstand hard usage

After cabinets are chemically treated to remove all grease and dirt, high quality synthetic enamel is uniformly applied according to latest approved methods, then baked at high temperature in specially designed, gas-fired ovens. The resulting finish is com-

parable to that of other fine furniture. While it should not be abused, it is highly durable. The pictures across the page, illustrate some of the tests it has withstood—a hammer blow, applying a burning match, scalding water, and alcohol.



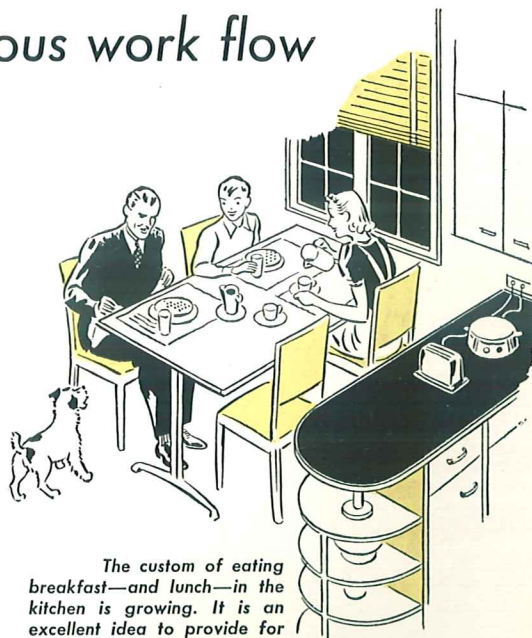
Leader Line kitchen. Linoleum top with double compartment sink.

The U kitchen permits continuous work flow

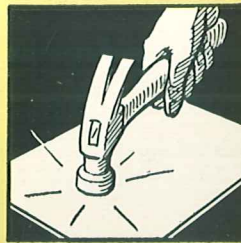
WHERE the shape and location permit, the U shaped kitchen is most efficient. Housekeepers and experts alike say it is the ideal arrangement. In a perfect U kitchen, the traffic lane is at one end of the kitchen, leaving three walls available for the food preparation, cooking and serving, and cleaning centers.

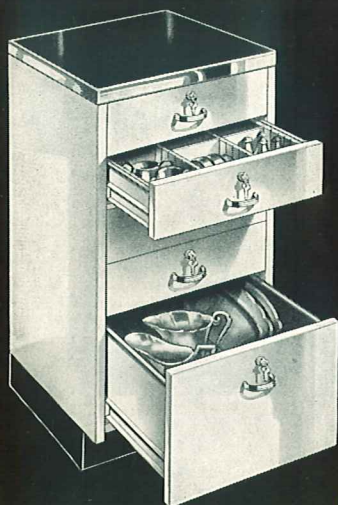
In the kitchen illustrated above, the refrigerator, not seen, is at the end next to the door leading outside. Cabinets at the left hold staples. Opposite, and just a few steps away, is the range, flanked by cabinets for storage of cooking utensils and condiments and foods used in cooking. In the center of the U, accessible to each of the work centers, is the sink. It is placed beneath a window, as is preferred wherever possible. Cabinets below hold utensils first used at the sink.

There is ample counter area—one of the advantages of a U layout.



The custom of eating breakfast—and lunch—in the kitchen is growing. It is an excellent idea to provide for these informal moments.





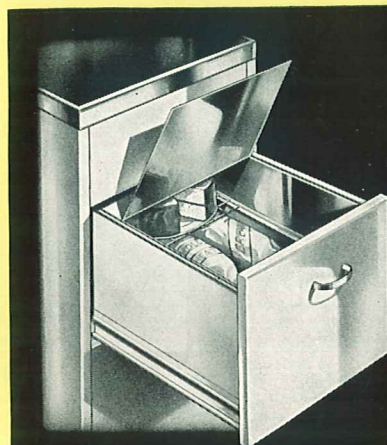
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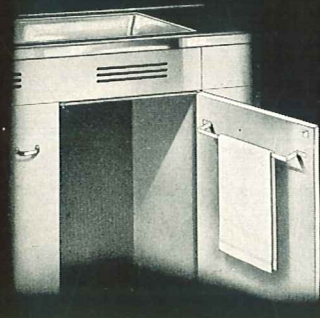
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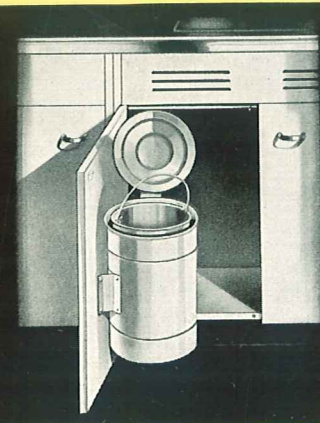
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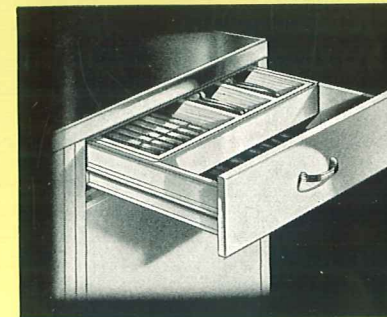
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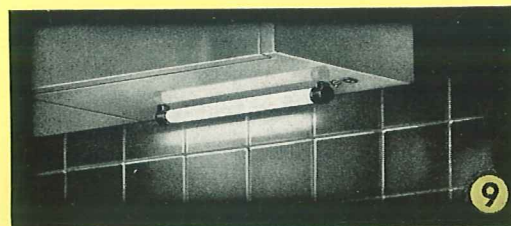
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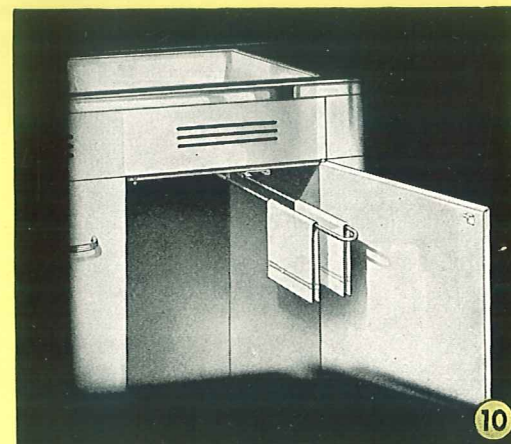
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- *1 SILVER STORAGE**—Three top drawers have plush lined bottoms, and removable dividers. The fourth drawer is lined bottom and sides, without inserts, for large flatware. The deep bottom drawer holds larger articles, is full lined. All drawers have paracentric key lock. Made 21" wide only.
- *2 PLANNING DESK**—Drawers for recipes, accounts, memoranda. A place to rest, to jot down ideas, and plan your menu. 42" wide.
- 3 TOWEL ROD**—Attached to sink front door.
- 4 REFUSE RECEPTACLE**—The lid opens when the sink front door is opened. Galvanized pail holds paper bag which is easily removed for final disposal.
- 5 FLOUR, MEAL AND SUGAR BINS**—Three tinned steel compartments, with tightly fitting covers. Fit 15" and 18" wide drawers. Easily removable for cleaning.
- 6 BREAD AND CAKE RECEPTACLE**—A deep tinned container with hinged cover. The sliding wire shelf is for cake. For 15" and 18" drawers.
- 7 AUXILIARY STORAGE RACK**—Holds cleaners, soaps and other similar materials. Rust resistant, removable.
- 8 SLIDING CUTLERY TRAY**—Fits into 18" shallow drawer. Wooden insert rests in metal tray with linoleum bottom.
- 9 LUMILINE LIGHT**—Tubular lamp and fixture, with toggle switch. May be installed under wall cabinet. Convenience receptacle optional.
- 10 SLIDING TOWEL RACK**—Sturdy rod slides in channel fastened to sink front.

* In Master Line only



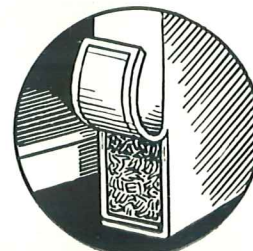
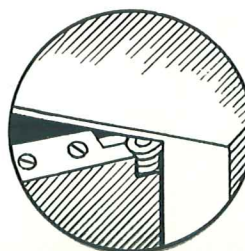
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STRONG SEMI-CONCEALED HINGE — Hinges are die-cut from high grade strip steel. Fastened to top and bottom of the door they are virtually invisible. They permit the door to swing open a full 180 degrees. The overhanging top of wall cabinets retards entry of dust and simplifies installation of trim moulding.

QUIETNESS ASSURED — Doors and drawer fronts are of double panel construction, packed generously with sound-deadening material. Drawers and doors close against rubber silencing pads.





Adaptation of St. Charles cabinets to double drainboard sink as furnished by leading plumbing supply companies.

The **L** kitchen is compact and efficient

SOMETIMES the location of the doors at opposite corners of a kitchen makes it impossible to use three walls as usually required by a U arrangement. In such cases, an L arrangement makes a very efficient kitchen. The work centers may thus be placed so that the traffic lane does not divide them.

The above kitchen is a good example of an L arrangement and also of an installation of St. Charles cabinets in conjunction with a porcelain enameled cast iron sink as furnished by manufacturers and wholesalers of plumbing supplies. The refrigerator stands next to the door leading to the outside. The range is on the other side of the L near the door to the dining room. This permits smooth flow of kitchen work through food receiving and preparation, and cooking and serving stages.

In an L shaped kitchen, the unused walls or corner often offer an opportunity for placing an informal dining center—either a built-in nook or table and chairs. Or, a kitchen table may be placed there to be moved to any of the work centers as needed.



A PLANNING DESK provides a place to file recipes and accounts, plan the day's menu or just to sit and relax for a moment.



DRAWER SLIDES—The case slide is of heavy lead coated terne-plate, self-lubricating and rust-proof. The drawer slide fits closely into the case slide and operates smoothly and easily without sagging or sawing. An automatic stop, easily released, prevents drawers from falling out accidentally.

RECESSED TOE SPACE—The base cabinets are installed upon sub-bases which are set back three inches from the front of the cabinets. This allows one to stand close to the work comfortably without scuffing toes.



TYPES OF *St. Charles* CABINETS AND



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WALL CABINETS

- 1 Wall cabinet used for storing china and silver. Cup hooks as shown are special equipment.
- 2 Wall cabinet used for storing packaged foods. This shows use of step shelf for high visibility of small articles.
- 3 Wall cabinet equipped with sliding sugar bin with handy dispenser.
- 4 Corner wall cabinet. A useful space saver in U or L arrangements.

Sizes of Wall Cabinets

Master Line		Leader Line	
Depth 12"		Depth 12"	
18" high—21", 24", 30", 36", 42" wide		18" high—21", 24", 30", 36", 42" wide	
30" high—15", 18", 21", 24", 27", 30", 33", 36", 42" wide		30" high—15", 18", 21", 24", 27", 30", 36", 42" wide	
36" high—15", 18", 21", 24", 27", 30", 33", 36", wide		36" high—15", 18", 21", 24", 27", 30", 36", wide	
		45" high—21", 24", 30", 36" wide	

BASE CABINETS

- 5 Drawer cabinet containing removable bread and cake receptacle.
- 6 Drawer cabinet with tinned flour, meal and sugar bins inserted.
- 7 Cupboard base cabinet showing use for storage of cooking utensils.
- 8 Warming cabinet. An insulated cupboard type cabinet electrically heated. In Master Line only,—24" and 30" wide.
- 9 Vegetable cabinet. A cupboard cabinet fitted with three sliding racks. Doors slotted for ventilation. Master Line only,—21" wide.

Sizes of Base Cabinets

Master Line		Leader Line	
Depth 24 $\frac{3}{4}$ "		Depth 24 $\frac{3}{4}$ "	
Height—30 $\frac{1}{2}$ " without top or sub-base		Height—30 $\frac{1}{2}$ " without top or sub-base	
Cupboard type—15", 18", 21", 24", 27", 30", 33", 36", 42" wide		Cupboard type—15", 18", 21", 24", 27", 30", 36", 42" wide	
Drawer type—15", 18", 21", 24", 30", 36" wide		Drawer type—15", 18", 21", 24" wide	
Combination cupboard and drawer type 36" and 42" wide		Combination cupboard and drawer type 36" and 42" wide	

TALL CABINETS

- 10 Utility cabinet with shelves from top to bottom. For storage of packaged foods, linens, or silver service (as shown).
- 11 Implement cabinet with shelves at top holding cleaning materials. Space below for mops, brooms, aprons, cloths.

Sizes of Tall Cabinets

Master Line		Leader Line	
2 heights—80" and 86" without sub-base		2 heights—80" and 86" without sub-base	
2 depths—12" and 24 $\frac{3}{4}$ "		2 depths—12" and 24 $\frac{3}{4}$ "	
2 widths—18" and 24 $\frac{3}{4}$ "		1 width—18"	

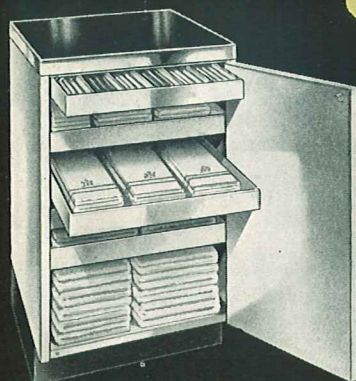
SINK FRONTS

- 12 The sink front is used to enclose the compartment below the sink. It is the logical place for installing several convenience items, such as the refuse receptacle (shown here) auxiliary storage rack, towel rack and towel rod.

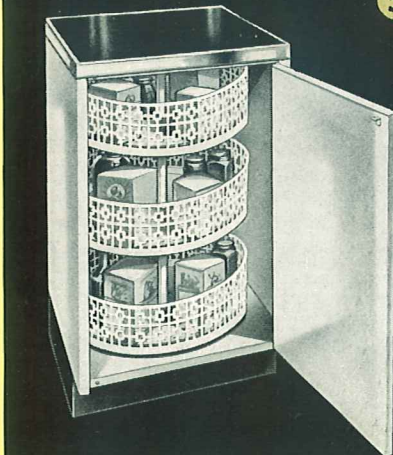
Sizes of Sink Fronts

Master Line		Leader Line	
30 $\frac{1}{2}$ " high		30 $\frac{1}{2}$ " high	
15", 18", 21", 24", 27", 30", 33", 36", 42" wide. Recessed, 24" and 36" wide		15", 18", 21", 22", 24", 28", 30", 34", 36", 40", 46" wide	

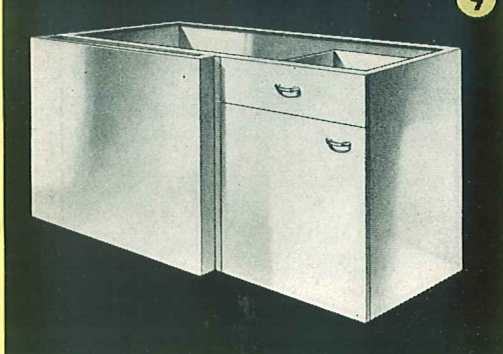
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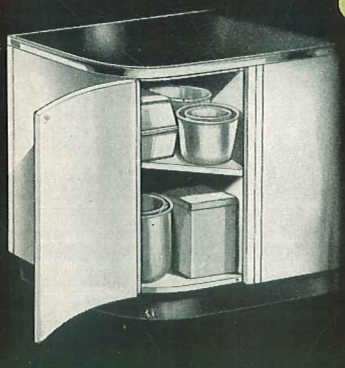
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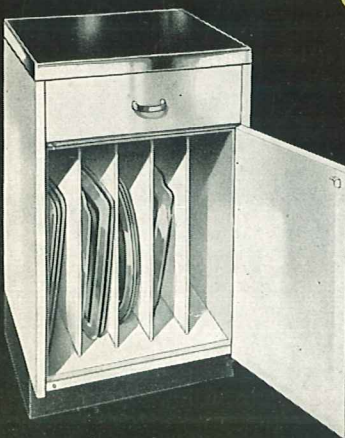
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SPECIAL PURPOSE BASE CABINETS AND INSERTS

- * **1 LINEN STORAGE**—Holds candles, luncheon cloths, and napkins. Large bottom compartment for bulk storage. In 21" width only.
- * **2 TOWEL DRIER**—Insulated with rock wool. Equipped with heating element and pilot light. Two independently operating sliding racks in 18" cabinet; three in 21" cabinet; four in 24" cabinet.
- * **3 CURVED END BASE CABINET**—Rounds off the end of a series of base cabinets. Saves bumps against corners and improves appearance of the kitchen. Has diagonal shelf or may be fitted with revolving shelves. 21" wide.
- * **4 TRAY STORAGE**—Fits into 18" cupboard cabinet. Holds trays and platters safely. Protects against chipping.
- * **5 REVOLVING SHELF**—Fits curved end base cabinet or cupboard cabinet. For conveniently storing a large number of small articles. With slotted door, can be used for vegetables. Made only for 21" cabinet.
- * **6 COMBINATION CABINET**—Combines pullout cutting board, cutlery drawer and two deep drawers which may be fitted with bread and cake container and flour, meal and sugar bins. In 18" width only.
- * **7 PLATE AND FOOD WARMER**—Equipped with heating unit, switch and pilot light. Insulated with rock wool, lined with porcelain enameled steel. Made only in 24" and 30" widths.
- * **8 TILTING FLOUR BIN**—Fits in 18" cupboard base cabinet. Heavy tinned steel. Easily tilted. Holds fifty pounds.
- * **9 CORNER BASE CABINET**—For use with Leader Line cabinets only. Permits full use of corner space in U or L ensembles. One shelf. Made 44" wide, with door 18" wide.
- * **10 VEGETABLE STORAGE**—Sliding wire racks make convenient and sanitary way to keep vegetables. Door is ventilated. Made in 21" width only.

* In Master Line only

BELOW-THE-COUNTER CONVENIENCES



Master Line kitchen with linoleum top fitted with double compartment stainless steel bowl.

A DIVIDED *kitchen may be well planned*



Arranged in the basic U shape. Top illustration shows L section with sink and refrigerator. Bottom illustration shows range and serving center on right wall.



A "SNACK BAR"
—a handy arrangement
for serving light meals or
Saturday night buffets.

TALL CABINETS have many uses. For storing Linens, Packages, Utensils, Implements, Clothing, Rubbers. Handy in Laundry and Basement



Utensil cabinet. An implement cabinet fitted with rows of hooks in the space below for orderly storage of skillets and pans. Bowls, kettles, and smaller articles on shelves above. Lid rack on door.

Utility cabinets with shelves the entire height have a variety of uses. Illustration shows use for storing linens above and packaged foods below.

Implement cabinets have shelves above for soaps, powders and waxes; hooks and clips below for brooms and mops . . . or space for golf clubs and fishing tackle.

THE following convenience accessories are available with St. Charles cabinets in addition to those pictured on this and preceding pages:

LIGHTING FIXTURES may be installed beneath wall cabinets to throw light on the counter below.

SERVICE OPENINGS may be provided in sides or backs of cabinets, also grilles for insertion in such openings. Cabinets may be slotted where ventilation is necessary.

LOCKS are available for doors and drawers—both flat key and tumbler type.

Note: All designs and materials are subject to change and improvement.



SINK BASE CABINET—
May be installed as a single unit. Complete range of sizes adaptable to various conditions.



SINK FRONT—Encloses the space under the sink. Louvered for ventilation. Refuse receptacle, towel rod, or auxiliary storage rack may be installed behind doors.



RECESSED SINK FRONT—
Recess provides additional knee room at sink.

SINK BASES AND SINK FRONTS

INSTALLATION: The installation of St. Charles cabinets is relatively as simple as the installation of any similar equipment in the home. Assuming that measurements have been made with reasonable accuracy, the cabinets when delivered will be ready to put into place. They may be attached to the studs in the walls or to grounds installed in the walls. Toggle bolts or rawl plugs may be used when necessary to attach cabinets directly to the wall.

Accompanying each shipment of a complete kitchen are full directions for installing and a blue print showing the location of each unit in the kitchen. Each cabinet is numbered on the back to correspond with the numbers shown on the print.



Work Surfaces to fit the Work

AN important part of the kitchen installation is the counter or working surface. Planned as an integral part of the installation this may be a continuous unbroken surface even though the cabinets may be in an L or U arrangement.

St. CHARLES CUSTOMBILT LINOLEUM TOPS

Linoleum is a popular working surface—resilient, quiet, durable and easy to clean. Dishes are less liable to chip from contact with it.

St. Charles Custombilt linoleum sink and cabinet tops are of heavy linoleum on a steel core. This assures a sturdy top, free from warping. Stainless steel trim is used on all edges. Sink tops have bowls finished in white acid resisting porcelain enamel, either cast iron or pressed steel. Stainless steel bowls are also available. The linoleum is bonded to the core with water-proof cement and bowls are joined to the top with a water-tight connection. St. Charles linoleum sinks will not leak. The linoleum comes in seven standard colors: black, crimson, cherry, Coronation blue, marine blue, marbleized black and marbleized blue. Other colors are also obtainable.

PORCELAIN ENAMELED TOPS

Porcelain enameled sinks with their gleaming, lustrous surface present a pleasing appearance as well as a sanitary, durable work surface. They may be had in any length up to 12 feet and in any shape, with legs up to 46" in L or U shaped tops.

The sink top is of integral, one-piece construction, built of 14 gauge Armco enameling iron and finished in four coats of acid resisting porcelain enamel in white, black, or choice of eight colors. Made with either single or double bowls, oblong or round. Porcelain enameled tops are useful near a stove.

MAPLE TOPS

Laminated maple, 1½" thick, is an excellent all-'round utility surface for cabinet tops. Solid sections or strips of maple are glued together and then bolted. The bolt is concealed by a maple plug. The edges of the laminations form the working surface, being very durable and smooth.

MARBLE AND MARB-O-LITH TOPS

Genuine marble makes a beautiful, long lasting cabinet top. It is desirable next to a stove, is good for mixing pastries and candy. Its finish, however, is susceptible to injury from acids and fruit juices. Available in various colors.

Marb-O-Lith is a plastic material for cabinet tops. It has an appearance closely resembling marble and is somewhat less expensive. It is heat resistant and acid resistant. An excellent surface for rolling pastry and near a range.

OTHER MATERIALS

Tops are also available of stainless steel and micarta. These materials, while somewhat more expensive than linoleum or porcelain enamel, are selected for use in many fine homes.

Now let us help you plan your kitchen

IF YOU are building a new home, you can work out, in conjunction with your architect, the ideal arrangement for your kitchen. Doors, windows, radiators and other elements which sometimes offer problems in existing kitchens may, in a new structure, be placed where best adapted to your needs.

If you are remodeling your present kitchen, the problem is different in details but the same in fundamentals. Elements already placed must be reckoned with. It may be advisable to change some of them. But careful planning will work wonders. With your help and cooperation, we can plan a kitchen for you—either new or remodeled—that will be a source of convenience and pleasure. Here is all you need do:

1—Measure your room carefully.

2—Make a rough sketch showing all openings such as doors and

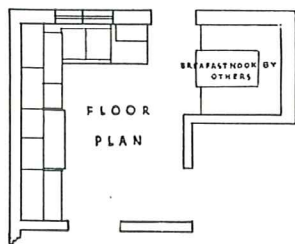
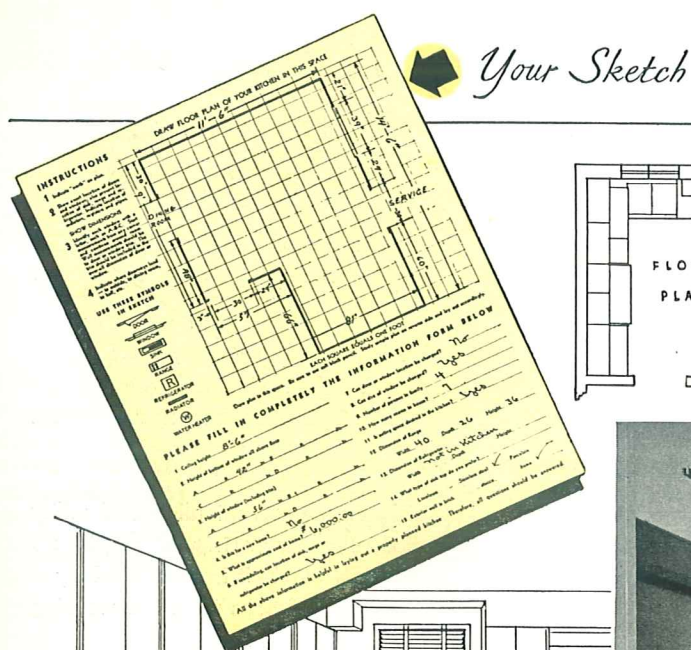
windows and the location and size of radiators, registers, and pipes; indicate location of sink, range and refrigerator.

3—Fill in dimensions of room, size and location of doors and windows. Indicate width and height of windows, including distance from floor to bottom of window sill. Indicate ceiling height.

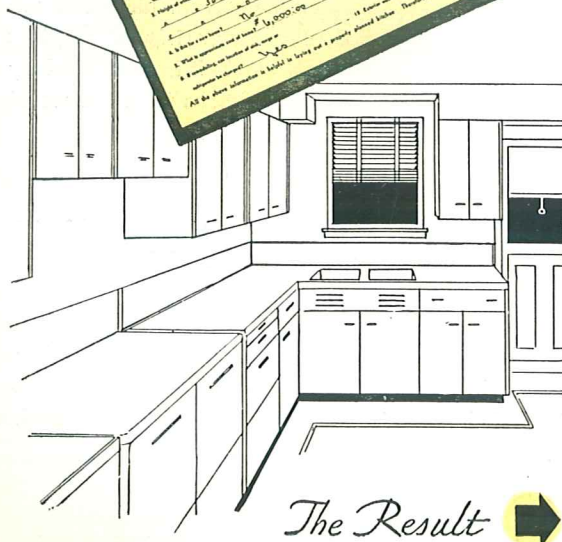
4—Show outside and inside doors, indicating relation of each to outside entrance and dining room or serving pantry.

The St. Charles Kitchen Plan Sheet is specially prepared to make it easy to send us the above information; any St. Charles dealer or distributor will supply one, or one will be mailed on request. Or you may send us your own rough sketch with necessary dimensions. On new homes, a blue print of the floor plan will help.

From the information you furnish, we will prepare floor plan and elevation drawings, combining your ideas with those we have gained from experience in designing thousands of kitchens; aiming to suit your individual requirements. On this page you see how a kitchen was planned; first the rough sketch submitted by the owner, then the plans prepared by us, and finally, a view of the kitchen with the cabinets installed.



Our Design

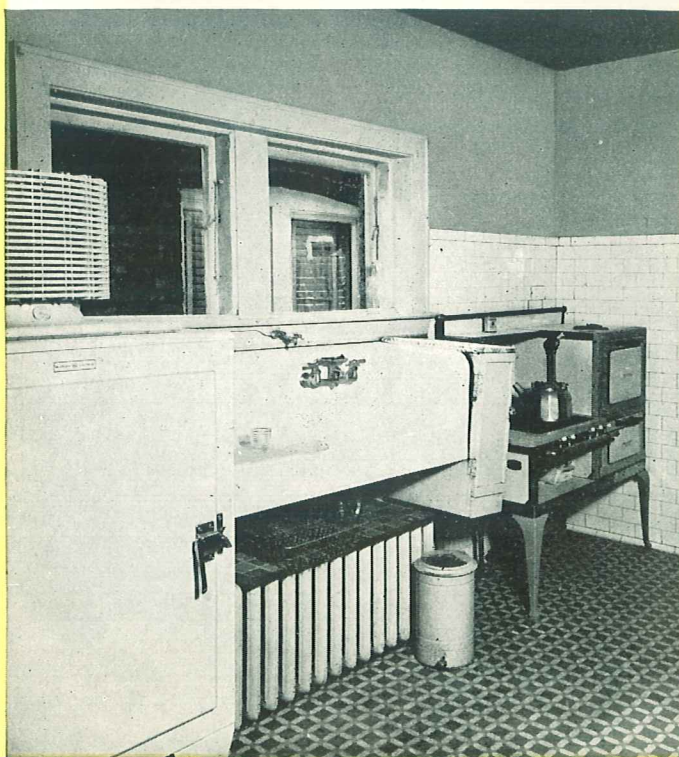


YOUR OWN ROUGH SKETCH IS ALL WE NEED

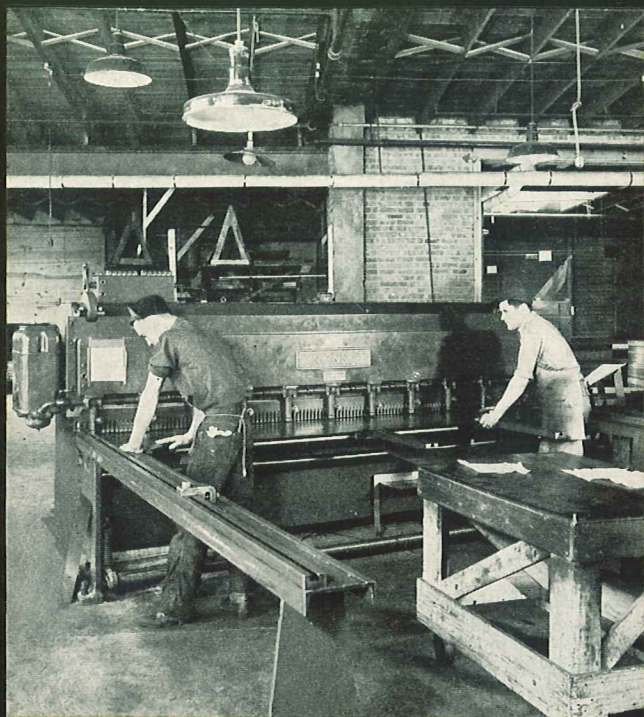
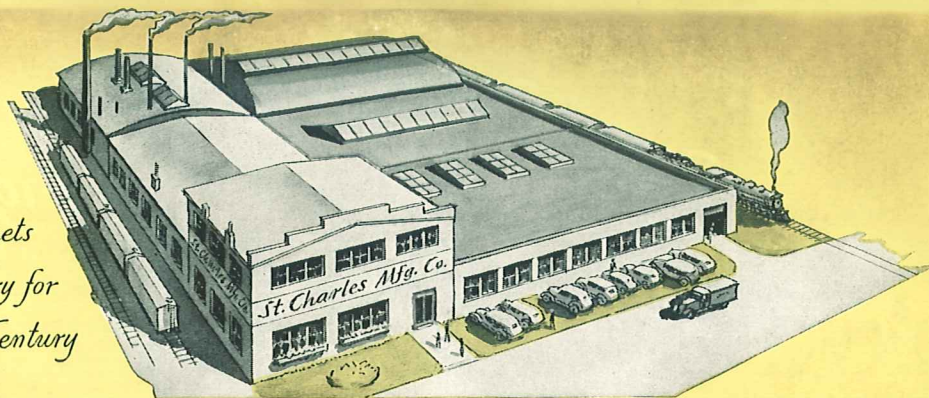
**BEFORE • AFTER**

Immediately above and below are pictures of two kitchens before being equipped with St. Charles cabinets. Note the lack of working surface at comfortable height, the unattractive open space below the sink, and the utter absence of storage space or counter space in conjunction with the work centers. Food must be prepared and served some distance from refrigerator and range. Dishes and utensils are far from the point of use. Imagine the distance that must be travelled in the course of preparing a meal!

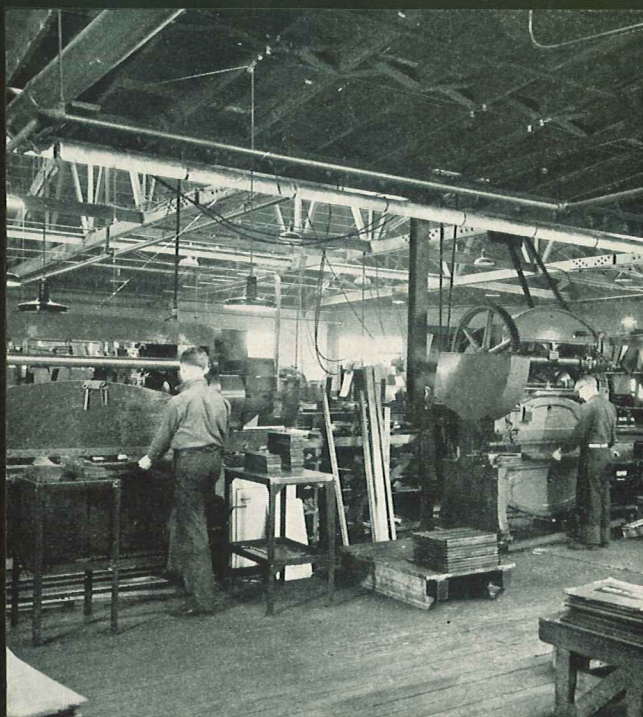
Now see the transformation wrought by St. Charles cabinets (Leader Line above, Master Line below). Each is planned to save steps, save labor and save time. Plenty of storage for dishes and packages in the wall cabinets. Ample storage space in cupboards and drawers below the counters for bulk foods and utensils. A generous area of working surface for preparing, mixing and serving foods and for stacking dishes after cleaning, is on each side of the double bowl sink. It is a pleasure to work in a kitchen like this.

**BEFORE • AFTER**

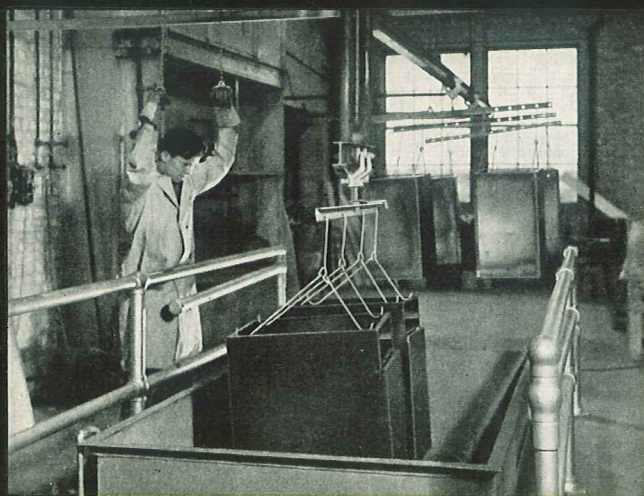
*Steel Kitchen Cabinets
have been made in this Factory for
more than a Quarter of a Century*



★ SHEARING



★ FORMING



★ CLEANING



★ SPRAYING

FABRICATING *St. Charles* STEEL KITCHEN CABINETS